MORETTI
Toronto

ANTIPASTI

CROCCHETTE DI GRANCHIO | 26
Crab and cod cakes,
Moretti homemade sauce

FRITTO MISTO | 28
Fried calamari, shrimps and white fish, lemon-black pepper aioli, tomato marmalade

POLIPO AI FERRI | 28
Grilled octopus, chickpeas puree, pepper salsa

CAPRESE DI BURRATA | 28
Burrata, heirloom tomatoes, ligurian olives, figs, Planeta olive oil, basil, cabernet sauvignon vinegar

MELANZANE ALLA PARMIGIANA | 19
Eggplant parmigiana, arrabbiata sauce, fior di latte, basil

ARANCINI AI FUNGHI (3) | 24
Arancini, mushrooms, Parmigiano Reggiano, arrabbiata sauce

COSTOLETTE D'AGNELLO ALLA GRIGLIA (3) | 34
Grilled lamb chops (3), sundried tomatoes, crème fraîche, black olives

POLPETTE DI CARNE | 26
Veal and pork meatballs, Pomodoro San Marzano, Parmigiano Reggiano, basil

TAGLIERE DI SALUMI | 28
Italian salumi and cheeses, mixed olives, freshly grilled bread

INSALATE

INSALATA CESARE | 18
Romaine hearts, Parmigiano Reggiano, roasted garlic vinaigrette, herb croutons, smoked bacon

INSALATA MORETTI | 19
Romaine hearts, radicchio, arugula, Parmigiano, cabernet vinaigrette, candied pecans

INSALATA DI KALE | 19
Kale salad, cherry tomatoes, cucumber, feta, homemade croutons, lemon-oregano vinaigrette, olive tapenade

PESCE

SALMONE ALLA GRIGLIA | 42
Atlantic salmon, grilled seasonal vegetables, lemon, thyme

BRANZINO DEL CHILE | 68
Chilean sea bass, sticky rice, lobster, avocado, cucumber, maple-soy, sesame

GAMBERONI ALLA GRIGLIA | 58
Jumbo shimps, vegetable fried rice, bok choy, fresh herbs

PESCE DEL GIORNO | MP
Fish of the day

CRUDO

TARTARE DI SALMONE | 29
Atlantic salmon tartare, avocado, smoked chili, lime juice

TARTARE DI TONNO | 32
Tuna tartare, cucumber, sambal-soy vinaigrette, sesame, crispy taro

OSTRICHE (6) | 28
Oysters, homemade mignonette

GALETTE DI RISO CON SALMONE (6) | 36
Salmon rice cakes (6), crushed avocado, fried rice cake, maple soy glaze, yuzu, sesame seeds

PASTA

CAVATELLI POMODORO | 32
Homemade cavatelli with Pomodoro San Marzano, basil and Parmigiano Reggiano

MAC & CHEESE | 36
Mimolette, Fontina, aged cheddar, Parmigiano Reggiano, black truffle paste, pangrattato

GNOCCHI CACIO E PEPE | 36
Homemade gnocchi, Parmigiano Reggiano, black pepper, butter, black truffle paste

LASAGNA | 36
Veal and pork bolognese sauce, béchamel, fior di latte

CAPPELLETTI BURRATA | 42
Homemade cappelletti, burrata, cream, butter, Parmigiano Reggiano, freshly cracked black pepper

PACCHERI FRUTTI DI MARE | 44
Homemade paccheri, black tiger shrimps, mussels, clams white wine and Pomodoro San Marzano

FETTUCCINE AI FUNGHI | 38
Fettuccine, burrata, wild mushrooms, truffle sauce

CANESTRI ALLA VODKA | 36
Canestri, vodka, Pomodoro San Marzano, cream, basil, chilli flakes, burrata

RIGATONCINI ALLA BOLOGNESE | 38
Rigatoncini, veal and pork ragu, basil, parsley, Parmigiano Reggiano

PAPPARDELLE AL TELEFONO | 36
Homemade pappardelle, rose sauce, fresh mozzarella, basil, chili flakes

PIZZA

MARGHERITA | 24
Pomodoro San Marzano, fior di Latte, basil

PARMA | 30
Pomodoro San Marzano, fior di latte, Prosciutto di Parma, arugula, Parmigiano Reggiano

BURRATA | 30
Pomodoro San Marzano, wild mushrooms, burrata, black truffle

AMERICANA | 28
Pomodoro San Marzano, fior di latte, genoa salami, prosciutto cotto, pancetta

DIAVOLA | 27
Pomodoro San Marzano, fior di latte, spicy salami, seasonal mushrooms, black olives

ALL DRESSED | 30
Pomodoro San Marzano, 3 cheeses, Genoa salami, green peppers, cremini mushrooms

MORETTINI | 29
Pomodoro San Marzano, fior di latte, pepperoni

GRIFFINTOWN | 27
Pomodoro San Marzano, cheeses, pancetta, seasonal mushrooms, spicy Italian sausage

BIANCA

PATATE E CIPOLLE | 28
Fior di latte, Yukon potatoes, shallots, gorgonzola, Italian pancetta, fresh rosemary

MORETTI | 30
Black tiger shrimp, 3 cheeses, garlic, parsley, chili flakes

CARNE

POLLO ALLA PARMIGIANA | 42
Lightly fried chicken breast, Pomodoro San Marzano tomatoes, mozzarella di Bufala, gnocchi rosée

BISTECCA AMERICANA (14OZ) | 75
Grilled rib eye (14oz), homemade fries, Brussel Sprouts, red wine sauce, Montreal steak spice

TAGLIATA DI MANZO | 65
Sliced filet mignon, mashed potatoes, broccolini, red wine sauce

SCALOPPINE DI VITELLO AI FUNGHI | 44
Veal scaloppine, mushroom sauce, rosemary potato purée, sautéed rapini with garlic

TOMAHAWK (50) | 245
Grilled bone-in Tomahawk, seasonal grilled vegetables, homemade fries

VIEW OUR MENU
ON YOUR PHONE!